EXHIBIT C

AFB conf

Fat proc –

chicken (mainly)
also beef, pork – coverall animals

~~#~~ Plant oils (incl. vegetable)

① As is

~~#~~

② hydrolyzed – lipolyzed
make fatty acids
add ___ (Na) sulfide, and NH_4OH
ammonia

= sulfur source + nitrogen source
Eg Na_2S
hi-temp reaction,
150°C, 1 hr, pressure = ~50 psig
95°C, no pressure, – longer
elevated temp

then add other ingred, eg, liver, viscera, veg. pro

add 5% proc. fat/oil into other liquid mixes
could be done w/ dry as well

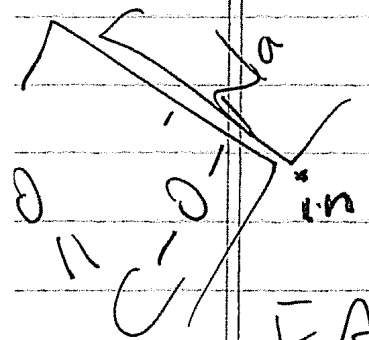
could be added to fat "pre-spray"

Some testing, mainly on dogs so far

"sulfery roasted smell" - assumed to appeal to dogs

3 fatty acids attached to glycerol (3 OH)
ester bonds
= triglycerides

saponify = breaking [some] ester bonds
can regenerate FA's (under acidic condit)
would create salts, und alk. condit (actually used
↳ NaOH



FA lengths - will be mixed, from any source
chicken - can get table, range + predom.

poultry land
chicken fat, pork fat, beef tallow
fish oils - all liq
butter
veg = peanuts, corn, soy, sunflow

chap 14, Edible Fats + Oils,
from W. Grosch, Food Chemistry

chap 5, Lipids, by W.W. Nawar
Owen Fennema, ed, Food Chemistry, 3rd ed
(Marcel Dekker, NYC, 1996)

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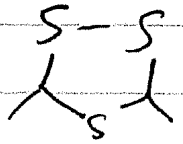
on chart
thialdine + thiadiazines (hetero-cyc's)
and  are important